

GUATEMALAN SPECIALTIES

 **Rosa de Jamaica** 0,4L 5,50 €
Refreshing homemade hibiscus tea – lightly sweetened

 **Fresco de Tamarindo** 0,4L 5,50 €
Refreshing tamarind drink – sweet & sour with a fruity exotic aroma

 **Horchata de Arroz** ^{3,H} 0,4L 5,50 €
Sweet, creamy rice-based drink with cinnamon and subtle walnut & almond notes



 Typisch guatemaltekisch
 Vegan

HOMEMADE LEMONADE

Lime & Mint 0,4L 5,50 €
Refreshing lime juice & fresh mint – no added sugar

Raspberry & Mint 0,4L 5,50 €
Refreshing raspberry purée & fresh mint – lightly sweetened

Limonada Fresca 0,4L 5,50 €
Rotating seasonal selection

GUATEMUC SIGNATURES

Margarita 13,50 €
Tequila Blanco, Lime Juice, Agave Syrup

Mexican Paloma 12,90 €
Tequila 1800, Grapefruit–Lime Cordial, Tajin Salt

Déjà-Vu Aloha Spritz ² 9,00 €
Déjà-Vu Alhoha, Prosecco, Soda

GUATEMALAN COFFEE & TEA

Cappuccino ^{8,G} 4,50 €
 Also available decaffeinated & with oat milk

Espresso ⁸ 2,90 €
★ **Espresso Double** 3,90 €

Café Americano ⁸ 4,50 €

Guatemuc-Tee 4,90 €
Lime & mint served with honey

TIENDA/SHOP

Enjoy a taste of Werksviertel-Mitte at home

Coffee beans 250 g 10,50 €
Beans from Guatemala, freshly roasted in Werksviertel-Mitte. Whole beans or ground – perfectly suited for your coffee machine

★ Guatemuc's Recommendation

 Gluten-free

 Traditional Guatemalan
 Vegan

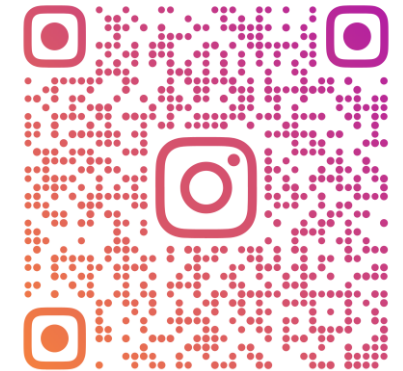
DESSERTS & CAKES

★ **Tres Leches Cake** ^{8,G} 4,90 €
Moist sponge cake soaked in three kinds of milk and topped with fluffy meringue – based on our Abuelita's traditional recipe

Chocolate Cake ^{8,G} 4,50 €

DESSERT - COCKTAIL

Espresso Martini ^{2,8,0} 13,50 €
Vodka, Espresso, White Chocolate Syrup, Espresso Martini Mix



GUATEMUC

SOFT DRINKS

Gerolsteiner mineral water	0,2L	2,90 €
Still / Sparkling	0,5L	5,50 €
Sinalco Cola ^{2,8 9}	0,33L	4,50 €
Sinalco Cola Zero ^{2,8 9}	0,33L	4,50 €
Sparkling juice	0,33L	4,50 €
Apple, Passion fruit		

Red Bull Energy Drink ^{8,10}	0,25L	5,50 €
Red Bull Zero ^{8,10}	0,25L	5,50 €
Red Bull Edition ^{8,10}	0,25L	5,50 €

Paulaner Spezi ^{2,7}	0,33L	4,50 €
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BEERS (all contain A, 9)

Corona	0,33L	4,50 €
Corona 0,0 (Non-Alcoholic)	0,33L	4,50 €
Helles Hofbräu München	0,33L	4,50 €

WEINE beinhalten alle 5,6

White wine spritzer mit Hauswein Trocken	0,4L	8,50 €
<u>White wine</u>		
El Abuelo – Organic dry white wine	0,2L	8,50 €
	0,75L	28,00 €
<u>Rosé wine</u>		
House wine dry	0,2L	8,50 €
	0,75L	28,00 €
<u>Red wine</u>		
El Abuelo Reserva – dry red wine	0,2L	8,90 €
	0,75L	29,00 €
<u>Prosecco</u>		
	0,2L	8,50 €
	0,75L	28,00 €

APERITIF 0,3L (all contain 2,9,0)

★ Guatemuc Spritz Monin Exotic hibiscus syrup, Lime, Prosecco, Soda	9,00 €	★ Virgin Paloma ^{1,2,9} Agave–grapefruit–lime cordial, soda, Tajin salt	9,50 €
Aperol-Mango Spritz ⁷ Aperol, Prosecco, TH Mango, Soda	9,90 €	★ Not Guatemuc Spritz ⁹ Monin Exotic hibiscus syrup, Lime, grapefruit–lime cordial, soda	7,90 €
Aperol Spritz ⁷ Aperol, Prosecco, Soda	9,90 €	Fireberry ^{1,2,9} Alcohol-free Déjà-Vu, TH Citrus Lemonade, strawberry purée, lime	9,50 €
Sarti Spritz ⁷ Sarti, Prosecco, Soda	9,90 €		

Redbull Spritz ^{7,8,10} Redbull, Prosecco	9,90 €
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MOCKTAILS Non-Alcoholic Aperitifs

★ Virgin Paloma ^{1,2,9} Agave–grapefruit–lime cordial, soda, Tajin salt	9,50 €
★ Not Guatemuc Spritz ⁹ Monin Exotic hibiscus syrup, Lime, grapefruit–lime cordial, soda	7,90 €
Fireberry ^{1,2,9} Alcohol-free Déjà-Vu, TH Citrus Lemonade, strawberry purée, lime	9,50 €

HAPPY HOUR:

Scan the QR code to discover our current offers!



DIGESTIF / CHUPITOS 2 CL

CAN'T DECIDE? TASTE IT FIRST.
Cocktails auch als Mini erhältlich.

Margarita	4,00 €
Espresso Martini	4,00 €

★ Guatemuc's Recommendation

★ Typical Guatemalan

Or just ask our team – we're happy to help.


VEGETARIAN MAIN DISHES

★ **Quesadilla de Verdura** ^{A,F,G} 15,90 €
Wheat tortilla filled with mixed vegetables, crème fraîche and cheese, served with guacamole & a salad bouquet

 **Pepián Verdura** ^{F,N} 15,50 €
Traditional Guatemalan vegetarian dish
Sauce made from roasted pumpkin seeds, sesame, tomatoes and dried mild chilies, served with rice

 **Salat Guatemuc** ^M 12,90 €
Seasonal salad with avocado, mango, cherry tomatoes, carrots, cucumbers, corn & homemade lime dressing
+ Feta cheese +1,90 €

 **Tostada con Verdura** ^{F,G} 14,90 €
Two crispy corn tortillas topped with mixed vegetables, refried beans, feta cheese, guacamole, chimol & crème fraîche, served with a salad bouquet

 We are happy to prepare your tostada vegan on request.

★ Guatemuc's Recommendation

 Gluten-free

 Typical Guatemalan

 Vegan

 Vegetarian

MAIN DISHES

★ **Quesadilla de Pollo** ^{A,F,G,M} 16,50 €
Wheat tortilla filled with spicy chicken, crème fraîche and cheese, served with guacamole & a salad bouquet

 **Pepián Pollo** ^{F,N} 16,00 €
Traditional Guatemalan chicken dish
Sauce made from roasted pumpkin seeds, sesame, tomatoes and dried mild chilies, served with rice

 **Ground Beef Tacos (3 pcs)** ^{F,G,M} 15,50 €
Crispy corn shells filled with juicy ground beef, melted cheddar, guacamole, chimol and crème fraîche

 **Tostada con Pollo** ^{F,G,M} 15,50 €
Two crispy corn tortillas topped with spicy chicken, refried beans, cheese sauce, guacamole, chimol & crème fraîche, served with a salad bouquet

Chorizo Beefburger ^{A,G,M} 16,50 €
Grilled beef patty (150g), cheddar, chorizo, guacamole, caramelized onions, lettuce, tomato, Sauce Volcanica, served with tortilla chips & chimol

CHIPS & DIPS - STARTERS

★  **Tortilla Chips with 3 Dips** 9,00 €
Served with our homemade dips: chimol, guacamole and frijoles

Extra dips available with dishes:

  **Guacamole** 5,00 €
Avocado dip with lime, onion & coriander

  **Frijoles** 3,50 €
Black bean dip

  **Chimol** 3,50 €
Salsa made of roasted tomatoes, onions, jalapeños & coriander

ANTOJITOS – STREET FOOD STARTERS

AVAILABLE FROM 5:00 PM

★  **Nachos con Queso** ^G 10,90 €
Tortilla chips baked with cheese, served with three dips: chimol, guacamole & frijoles

 **Tostada Tricolor** ^G 8,90 €
Three crispy tortillas with beans, guacamole, chimol & feta (vegan on request)

Tapas Oliven ^{Citrus-marinated olives} 4,50 €
+ Feta cheese +1,90 €

 **Loaded Nachos Chili Con Carne** ^{FG} 15,50 €
Tortilla chips baked with cheese, pico de gallo, jalapeños, guacamole & crème fraîche

 **Loaded Nachos Pulled Chicken** ^{FG} 15,50 €
Tortilla chips baked with cheese, pico de gallo, jalapeños, guacamole & crème fraîche

 **Loaded Nachos Pulled Beef** ^{FG} 18,00 €
Tortilla chips baked with cheese, pico de gallo, jalapeños, guacamole & crème fraîche

★ Guatemuc's Recommendation

 Gluten-free

 Typical Guatemalan

 Vegan

 Vegetarian



SIGNATURE DISHES

AVAILABLE FROM 5:00 PM

★ **Pulled Beef Tacos (3 pcs)** ^{AFGM} 19,00 €
Wheat tortillas filled with slow-braised pulled beef, pico de gallo, guacamole, crème fraîche & jalapeños

 + Corn tortillas on request +0,50 €

Salat Camarón ^M 18,00 €
Garlic oil grilled shrimp skewer, served with a fresh seasonal salad of avocado, mango, cherry tomatoes, carrots, cucumbers, corn & homemade lime dressing

Salat de Pollo al Limón ^M 19,00 €
Grilled lemon chicken breast, served with a fresh seasonal salad of avocado, mango, cherry tomatoes, carrots, cucumbers, corn & homemade lime dressing

COCKTAILS

Elegant

★ Margarita Variationen 13,50 €
Classic · Spicy · Coco · Strawberry

Açaí Sour² 12,50 €
Gin, Açaí Juice, Lime, Agave Syrup

 Pisco Sour^{2,€} 13,50 €
El Gobernador Pisco, Lime, Sugar Syrup, Vegan Foam, Angostura Bitters

Old Fashioned² 13,50 €
Bourbon Whiskey, Sugar Syrup, Angostura Bitters



Fresh & Fizzy

★ Mexican Paloma^{2,9} 12,90 €
Tequila 1800, Grapefruit-Lime Cordial, Tajin Salt

Mojito Sunrise^{2,9} 12,90 €
Rum, Strawberry, Lime, Mint, Citrus Lemonade

Basilisk² 12,50 €
Gin, Lemon, Sugar Syrup, Basil, Grapefruit Bitters

Fruity & Sweet

★ P*rn Star Martini² 13,50 €
Vodka, Passion Fruit, Vanilla Syrup, Lemon, Prosecco Shot

Strawberry Daiquiri² 12,50 €
Rum, Strawberry Syrup, Lime

Nightcap

Espresso Martini^{2,8,0} 13,50 €
Vodka, Espresso, White Chocolate Syrup, Espresso Martini Mix

Negroni^{2,7} 13,50 €
Gin, Campari, Belsazar Vermouth

Missing your favourite? Ask our team for classics or off-menu cocktails 🍸



★ Guatemuc's Recommendation

 Traditional Guatemalan

DEAR GUESTS, DEAR FRIENDS,
FOR BIRTHDAYS, ANNIVERSARIES OR
CORPORATE EVENTS
WE CREATE YOUR EVENT WITH AUTHENTIC
GUATEMALAN FLAIR AND PERSONAL SERVICE.

CONTACT: INFO@GUATEMUC.DE

ALLERGENS

- A Gluten / gluten
- B Krebstiere/ crustaceans
- C Ei / egg
- D Fisch / fish
- E Erdnuss / peanut
- F Soja / soya
- G Laktose / lactose
- H Nüsse / nuts
- L Sellerie / celery
- M Senf / mustard
- N Sesam / sesame seeds
- O Sulfite / sulphites
- P Lupinen / lupins
- R Weichtiere / molluscs

INGREDIENTS

- 1 Preservatives
- 2 Colouring agents
- 3 Sweeteners
- 4 Flavor enhancers
- 5 Phosphates
- 6 Sulphites
- 7 Quinine
- 8 Caffeine
- 9 Antioxidants
- 10 Taurin

Homemade Latin American Fusion.
Everything is freshly prepared with love.
Our specialties combine holiday vibes with
culinary roots. Gluten-free, vegetarian and
vegan options available.

All information without guarantee. Prices
and menu items are subject to change.
Errors excepted.

★ Guatemuc's Recommendation



Vegan



Gluten-free



Vegetarian



Traditional Guatemalan